



ANANAS

BAR • BRASSERIE

Menu Végétalien

Entrées

Pain d'Épi 14

Wholemeal Sourdough Bread,
Cold Pressed Olive Oil

Poireaux Confits 26

Confit Leeks, Lentil Vinaigrette, Fine Herb

Artichaut de Printemps 23

Globe Artichokes, White & Green Asparagus,
Spring Herb Purée, Croutons

Pissaladière 26

Provençal Flatbread,
Caramelised Onions, Black Olive, Herb Salad

Plats Principaux

Cassoulet de Légumes au Pistou 38

White Beans, Seasonal Vegetables, Pistou

Ratatouille 36

Eggplants, Zucchini, Tomatoes, Capsicums, Basil

Gnocchi Sautés 41

Sautéed Gnocchi, Spinach, Capers, Olive Oil

Garnitures

Pommes Frites 16

French Fries, House Seasoning

Salade Verte 16

Green Lettuce Salad, Mustard Dressing

Chou-fleur Rôti 18

Roasted Cauliflower, Bittersweet Currants,
Candlenut, Mint

Desserts

Fraîcheur de Pomme et Melon 14

Piel de Sapo Sorbet, Green Apple, Kiwifruit, Elderflower

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.

Although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens. All Visa, Mastercard and Amex credit card transactions incur a processing fee of 1.8%. Debit card (Visa & Mastercard) 1.4%. Eftpos 1.15%. International cards 3.5%.

10% surcharge applies on Sundays. 15% surcharge on all public holidays. 10% discretionary service charge applies to all groups of 6+.